

Riesling Expert Tasting Series

Dry Riesling 2018-Session 1, May 1, 2020, 5:30-6:30pm



Our flagship wine has always been made from a blend of fruit from around the Finger Lakes. In 2018, it is dominated by the flavors of STV Estate Vineyard—minerals and grapefruit. It's racy and earthy with great freshness and a lovely texture.

Cases produced: 220
Residual sugar: 6.7 g/L (.67%)
Alcohol by volume: 10.6%
Titratable Acidity: 8.2 g/L

Tasting notes: Aromas of white flowers, grapefruit, lemon zest and wet stone. Medium body with a round mouthfeel. Noticeably long finish expresses lemon and minerals.

Harvest notes: 2018 was a challenging vintage with lots of rain late in the season but our meticulous vineyard practices produced a healthy crop with fully developed flavors.

Winemaker notes: A blend of grapes: 87% STV Estate Vineyard, 13% Gridley Bluff Point Vineyard (Keuka Lake), that combines the best attributes of both sites.

Cellaring: Drink now or cellar 5-8 years from vintage date

Pairing Suggestions: Salmon, lobster, chevre, roasted garlic, grilled asparagus

Accolades: 90 points *Wine Spectator*

Dry Riesling 2014-Session 1, May 1, 2020, 5:30-6:30pm

Our flagship Dry Riesling, aged in bottle for five years, is elegant and layered.

Cases produced: 700
Residual sugar: 7 g/L (0.7%)
Titratable Acidity: 7.4 g/L
pH: 3.17

Tasting notes (September 2018): Emerging bottle-age aromas of beeswax and honey mingle with fresh lime, white flowers and jasmine. This wine shows depth, minerality, and smooth, well-integrated acidity. Generous length. Drink now or cellar for up to 4 years.

Harvest notes: A cool summer helped grapes retain flavors and a warm, sunny autumn completed the ripening. This wine is bright and expressive of the cooler-than-average season.

Winemaker notes: A strategic blend of grapes from four vineyards located across the Finger Lakes, fermented in eleven lots to maximize complexity and blending options. Final blend includes 64% Doyle East Seneca Vineyard (Seneca Lake), 33% estate grown fruit (Seneca Lake), 2% Randolph O'Neill Vineyard (Cayuga Lake) and 1% Gridley Bluff Point Vineyard (Keuka Lake).

Accolades: In its youth, this wine earned 89 points *Wine Spectator* & 89 points *Wine Enthusiast* & 90 points *Vinous Media*. Re-tasted by *Vinous Media* in 2019, it earned 92 points.



Riesling STV Estate Vineyard 2018

Session 2, May 8, 2020, 5:30-6:30pm

Our 100% estate grown Riesling is the most special wine produced at Silver Thread. It captures the distinct flavor of our site and is unmistakably original. An ideal candidate for cellaring, this wine will unfold and become more complex with bottle age.



Cases produced: 64
Residual sugar: 16 g/L (1.6%)
Alcohol by Volume: 10.3%
Titratable Acidity: 7.8 g/L

Tasting notes: A classic Riesling with intense aromas of lemon pith, quince, apricot and minerals. Medium body with well-integrated acidity and a long finish characterized by apricot, flint and saline. Elegant and savory. Medium dry.

Harvest notes: A single vineyard wine made from 100% estate grown Riesling from the shallow, shale-heavy soils of Silver Thread Vineyard. Most of the grapes come from 30-year-old, low-yielding vines. Grapes were hand-harvested in stages between October 3-26, 2018.

Winemaker notes: This juice was separated into four fermentations—including one in a 10-year-old neutral barrel with malolactic fermentation—to allow the grapes to express themselves in a myriad of ways. The lots were blended prior to bottling.

Cellaring: Drink now or cellar up to 10 years from the vintage date.

Pairing Suggestions: vichyssoise, French potato salad, oysters on the half shell, Cornell Chicken

Accolades: 90 points *Wine Spectator*

Riesling Doyle Fournier Vineyard 2018

Session 2, May 8, 2020, 5:30-6:30pm

Riesling Doyle Fournier Vineyard is made from some of the oldest Riesling vines on Seneca Lake. It's site always produces elegant, voluptuous Riesling that is immediately appealing. This cooler vintage has high acidity that will help it age beautifully for the next 10 years or more.

Cases produced: 50
Residual sugar: 17 g/L (1.7%)
Alcohol by volume: 10.2%
Titratable Acidity: 9.3 g/L

Tasting notes: An opulent Riesling with aromas of creamy pear, peach and chalk. Voluptuous medium body with crackling acidity. Lingering flavors of green apple, honey and chalk. Medium dry.

Harvest notes: A single vineyard Riesling made from grapes grown by Matt and Carre Doyle. Doyle Fournier Vineyard is adjacent and uphill from Silver Thread Vineyard, and has deeper, silt-loam soils. This vineyard was planted in 1973 by Charles Fournier, one of the founding fathers of the modern Finger Lakes wine industry. Grapes were hand-harvested harvested October 12, 2018.

Winemaker notes: This historic vineyard was once deemed the most favorable site in the Finger Lakes by Charles Fournier. Our goal with this wine is to validate his legacy.

Cellaring: Drink now or cellar up to 10 years from the vintage date.

Pairing suggestions: Pan-seared scallops, salmon with dill sauce, coq au vin, aged gruyere cheese

Accolades: This wine has not yet been rated, but all previous vintages have earned 90+ points from *Wine Enthusiast* and/or *Wine Spectator*



Semi-dry Riesling 2018- Session 3, May 15, 2020, 5:30-6:30pm

One of the most frequent comments we get about this Riesling is "it's really not that sweet." Made from higher acid fruit than the Dry Riesling, it has some natural grape sweetness for balance. It ages beautifully, becoming honeyed and multi-layered with age.

Cases produced: 105
Residual sugar: 24 g/L (2.4%)
Alcohol by volume: 9.7%
T.A.: 8.4 g/L

Tasting notes: Aromas of apricot, peach, quince and pineapple. Intense fruity flavors are well-balanced with crisp acidity. Long and juicy finish. Drink now or cellar for 5-8 years.

Harvest notes: 2018 was a challenging vintage with lots of rain late in the season but meticulous vineyard practices produced a healthy crop with fully developed flavors. Harvest occurred in stages throughout the month of October.

Winemaker notes: 87% Gridley Bluff Point Vineyard (Keuka Lake) and 13% STV Estate Vineyard (Seneca Lake), this fermentation was arrested to allow gorgeous natural sweetness to balance the crisp acidity of Finger Lakes Rieslings.

Pairing Suggestions: Ham, barbecue, soft cheeses, spicy Asian cuisine

Accolades: 90 points *Wine Spectator*



Riesling Late Harvest Select Gridley Bluff Point Vineyard 2018- Session 3, May 15, 2020, 5:30-6:30pm

Noble rot, or botrytis, only occurs in certain vintages, but produces some of the most complex and long-lived wines on earth. In 2017, conditions at Gridley Bluff Point Vineyard overlooking Keuka Lake were ideal for the development of noble rot.



Cases produced: 50
Residual sugar: 24 g/L (2.4%)
Alcohol by Volume: 12.0%
Titratable Acidity: 8.6 g/L; pH 3.69

Tasting notes: Rare, complex and long-lived, this late harvest wine has aromas of honey, orange marmalade, hay and bee pollen. Medium sweet with a rich mouthfeel and silky texture, explosive peach nectar flavors and a long finish with notes of apricot, pineapple and earth.

Harvest notes: Grapes for this wine are grown on the bluff of Keuka Lake by Donna and Louis Gridley. This 12-year-old site is one of the highest elevations in the Finger Lakes and faces east-southeast for maximum sunlight interception. Grapes were hand-harvested October 23, 2017.

Winemaker notes: Once at the winery, fruit was painstakingly sorted so that the fermentation included 70% botrytized fruit. Grapes were crushed and cold-soaked for 12 hours prior to fermentation. An arrested fermentation yielded a naturally medium-sweet wine.

Cellaring: Drink now or cellar up to 10 years from the vintage date.

Pairing suggestions: grilled kebabs with pineapple chunks and teriyaki sauce, chicken salad with mangoes, ambrosia salad

Accolades: 90 points *Robert Parker Wine Advocate*